

Armenian Shish Kebab

Leg of lamb

1 lge. or 2 med onions, chop.

1 tsp. oregano

$\frac{1}{2}$ tsp. black pepper

$\frac{1}{2}$ c. Port wine

$\frac{1}{4}$ c. olive oil

Allow $\frac{3}{4}$ pound of lamb (before boning) per person. Bone out the meat and use only the choice upper portion for the shish kebab (reserve the rest for ground lamb or stew or some other dish). Remove most of the fat and all the gristle from the meat and cut into $1\frac{1}{2}$ -inch cubes.

Add onions to meat, then oregano and black pepper and mix well with your hands to get all well distributed. Add wine and mix, then add oil and mix well again; cover. Place in a cool place or refrigerator for at least six hours.

Put the meat on skewers and barbecue over medium-hot coals. Salt only when ready to cook.